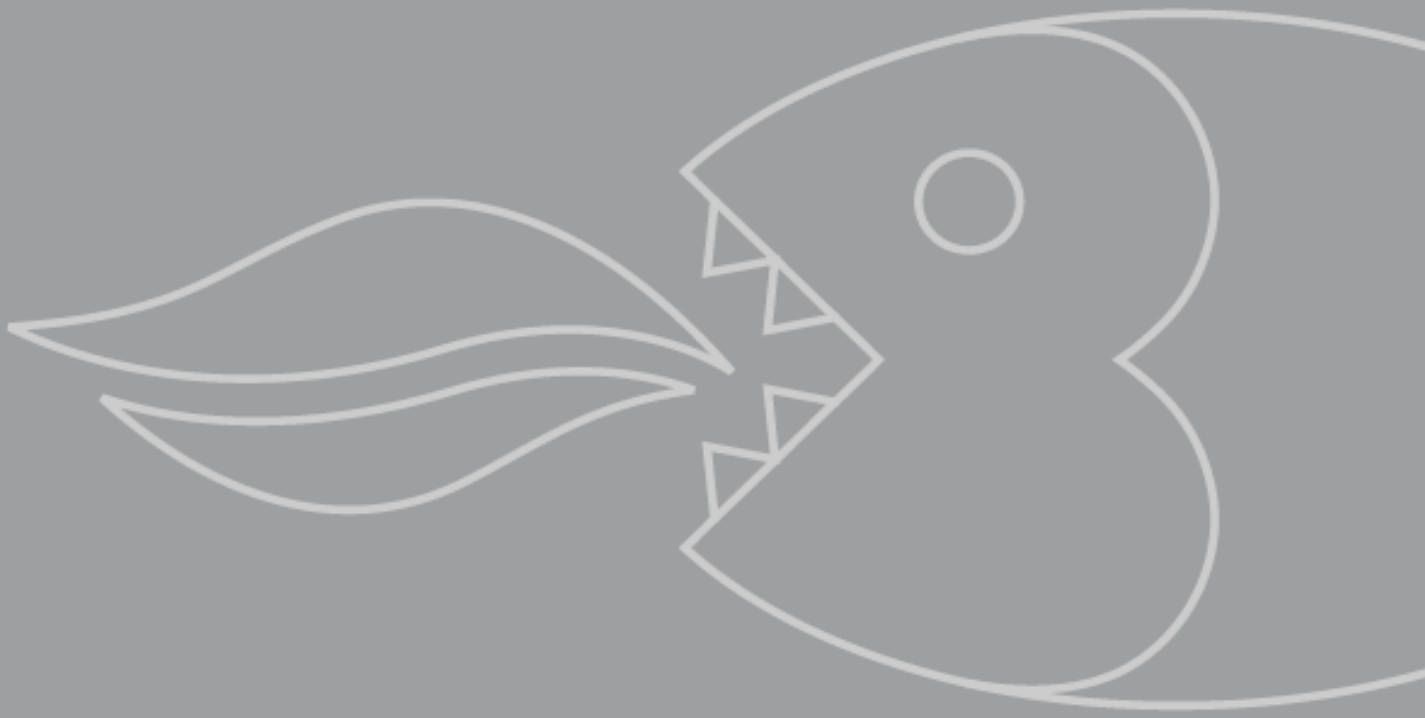
**BO600BL/SS/W 60 cm Built in static oven**
**BO608SS, BO612BL/SS/W 60 cm Built in fan oven**
**BO624SS/BO632SS 60 cm Built in multifunction oven**

# INSTRUCTION MANUAL



Baumatic®

# User Manual for your Baumatic

## BO600BL/SS/W 60 cm Built in static oven

## BO608SS 60 cm Built in fan oven

## BO612BL/SS/W 60 cm Built in fan oven

## BO624SS 60 cm Built in multifunction oven

## BO632SS 60 cm Built in multifunction oven

Baumatic®

***NOTE:*** ***This User Instruction Manual contains important information, including safety & installation points, which will enable you to get the most out of your appliance. Please keep it in a safe place so that it is easily available for future reference; for you or any person not familiar with the operation of the appliance.***

DD 18/05/10

# Contents


| | |
|---|---|
| **Environmental note** | 4 |
| **Important safety information** | 5 – 7 |
| **Specifications** | 8 – 13 |
| BO600BL/SS/W | 8 |
| BO608SS, BO612BL/SS/W | 9 |
| BO624SS | 10 |
| BO632SS | 11 |
| Cooling fan | 12 |
| **Control panel** | 12 - 18 |
| Before first use | 13 |
| Selecting an oven function | 14 - 15 |
| Thermostat control knob | 15 |
| Oven operating light | 15 |
| Cooking guidelines | 16 |
| Warnings | 17 |
| Using the minute minder | 18 |
| **Cleaning and maintenance** | 18 - 22 |
| Replacing the oven bulb | 19 |
| Removing the oven door for cleaning | 20 |
| Removing the inner door glass for cleaning | 21 - 22 |
| **Installation** | 22 - 26 |
| Electrical connection | 22 - 23 |
| Installing the oven into the kitchen cabinet | 24 |
| Positioning the appliance | 24 |
| Ventilation requirements | 25 |
| Installing the oven into the housing unit | 26 |
| **My appliance isn't working correctly** | 27 - 28 |
| **Contact details** | 29 |

## Environmental note

**This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.**

**The symbol** **on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.**

**Disposal must be carried out in accordance with local environmental regulations for waste disposal.**
**For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.**

- The packaging materials that Baumatic uses are environmentally friendly and can be recycled.

- Please discard all packaging material with due regard for the environment.

# IMPORTANT SAFETY INFORMATION

Your safety is of the utmost importance to Baumatic. Please make sure that you read this instruction booklet ***before*** attempting to install or use the appliance. If you are unsure of any of the information contained in this booklet, please contact the Baumatic Advice Line.

## General Information

- This appliance is designed for domestic household use and can be built into a standard kitchen cabinet or housing unit.

- ***IMPORTANT:*** *The adjacent furniture or housing and all materials used in the installation* ***must*** *be able to withstand a minimum temperature of 85°C above the ambient temperature of the room it is located in, whilst in use.*

- Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage or discolouration at temperatures below the guidelines given above.

- Any damage caused by the appliance being installed in contravention of this temperature limit, or by placing adjacent cabinet materials closer than 4mm to the appliance, ***will be the liability of the owner.***

- The use of this appliance for any other purpose or in any other environment without the express agreement of Baumatic Ltd. will invalidate any warranty or liability claim.

- Your new appliance is guaranteed against electrical or mechanical defects, subject to certain exclusions that are noted in Baumatic's Conditions Of Guarantee. The foregoing does not affect your statutory rights.

- ***Repairs may only be carried out by Baumatic service engineers or their authorised service agent.***

## Warning and safety instructions

- This appliance complies with all current European safety legislation. Baumatic do wish to emphasise that this compliance does not remove the fact that the appliance surfaces ***will become hot during use and retain heat after operation.***

**Child Safety**

- Baumatic strongly recommend that babies and young children are prevented from being near to the appliance and not allowed to touch the appliance ***at any time.***

- If it is necessary for younger family members to be in the kitchen, please ensure that they are kept under close supervision at all times.

**General Safety**

- ***Do not*** *place heavy objects on the oven door or lean on the oven door when it is open, as this can cause damage to the oven door hinges.*

- ***Do not*** *leave heated oil or fat unattended, as this is a fire risk.*

- ***Do not*** *place pans or baking trays directly on the base of the oven cavity, or line it with aluminium foil.*

- ***Do not*** *allow electrical fittings or cables to come into contact with areas on the appliance that get hot.*

- ***Do not*** *use the appliance to heat the room it is located in or to dry clothing.*

- ***Do not*** *install the appliance next to curtains or soft furnishings.*

- ***Do not*** *attempt to lift or move cooking appliances by using the oven door or handle, as this may cause damage to the appliance or result in injury to the person lifting the appliance.*

**Cleaning**

- Cleaning of the oven should be carried out on a regular basis.

- Great care should be taken whilst using this appliance and when following the cleaning procedure.

- ***IMPORTANT:*** *The appliance must be disconnected from the mains before following the cleaning procedure.*

## Installation

***This appliance must be correctly installed by a suitably qualified person, strictly in accordance with the manufacturer's instructions.***

- ***Baumatic Ltd. declines any responsibility for injury or damage, to person or property, as a result of improper use or installation of this appliance.***

- Heat, steam and moisture will be created during use of the appliance, take care to avoid injury and ensure that the room is adequately ventilated. If the appliance is going to be used for prolonged periods of time, then additional ventilation may be required.

- Please consult with your qualified installer if you are in any doubt about the amount of ventilation that you will require.

## Declaration of conformity.

- In the parts destined to come into contact with foodstuffs, this appliance is in accordance with the requirements of the EC directive 89/109 transposed in the Italian Legislative Decree No. 108 of 25/01/92.

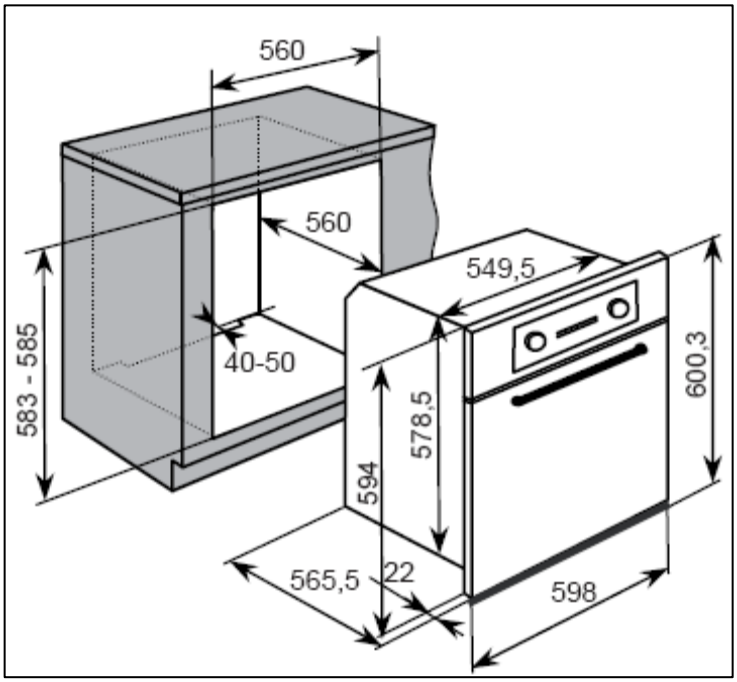
- ***CE***: Appliance conforming to the European directives 89/336/EEC, 93/68/EEC, 73/23/EEC and subsequent revisions and "RoHS" directive 2002/95/CE.*

- The manufacturer declares that the oven is built using certified materials and requires the appliance to be installed in accordance with the standards currently in force. This appliance must be used by a trained person for domestic purposes only.

* The RoHS directive stands for "the restriction of the use of certain hazardous substances in electrical and electronic equipment". This directive bans the placing on the EU market of new electrical and electronic equipment containing more than the agreed levels of lead, cadmium, mercury, hexavalent chromium, polybrominated biphenyl (PBB) and polybrominated diphenyl ether (PBDE) flame retardants.

# Specifications

## BO600BL/SS/W




### Product Dimensions

Height: 600.3 mm
Width: 598 mm
Depth: 565.5 mm

### Aperture Dimensions

Height: 583 mm – 585 mm
Width: 560 mm
Depth: 560 mm

### Product specifications

- 4 function static oven
- ***Energy efficiency class: A***
- ***Oven capacity (net): 61 litres***
- ***Oven capacity (gross): 68 litres***
- Cooling fan
- Thermostatically controlled grill
- Double-glazed removable door
- Removable inner door glass

### Standard accessories

- Enamelled baking tray with handle
- Safety shelf
- Trivet

### Optional extra

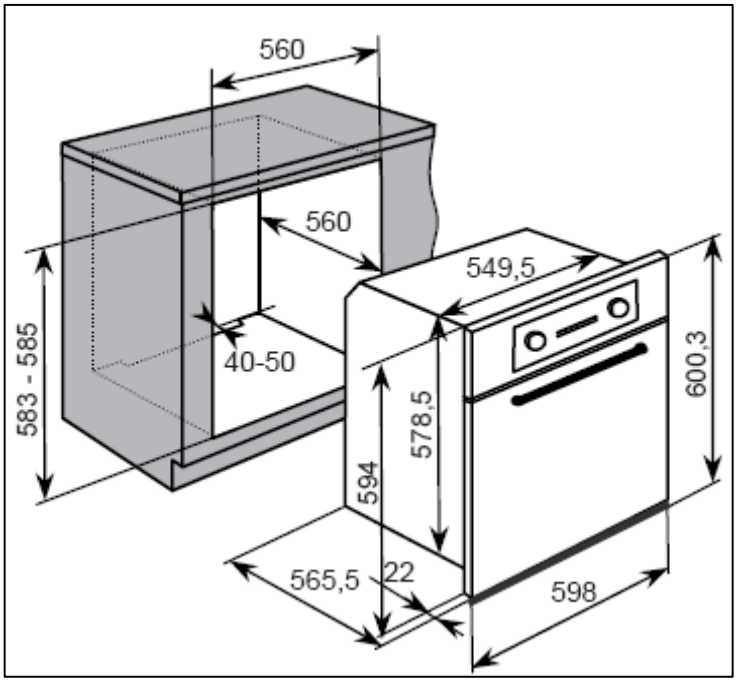
- BPS2 Pizza stone

### Electrical details

| | |
|---|---|
| ***Rated Voltage:*** | 220 - 240 V~ 50/60 Hz |
| ***Supply Connection:*** | 13 A (double pole switched fused outlet with 3mm contact gap) |
| ***Max Rated Inputs:*** | 1.95 – 2.30 kW |

***Mains Supply Lead:*** 3 x 1.5mm²

**BO608SS, BO612BL/SS/W**




**Product Dimensions**

Height: 600.3 mm
Width: 598 mm
Depth: 565.5 mm

**Aperture Dimensions**

Height: 583 mm – 585 mm
Width: 560 mm
Depth: 560 mm

**Product specifications**

- 4 function fan oven
- ***Energy efficiency class: A***
- ***Oven capacity (net): 61 litres***
- ***Oven capacity (gross): 68 litres***
- Minute minder
- Cooling fan
- Thermostatically controlled grill
- Double-glazed removable door
- Removable inner door glass

**Standard accessories**

- Enamelled baking tray with handle
- Safety shelf
- Trivet

**Optional extra**

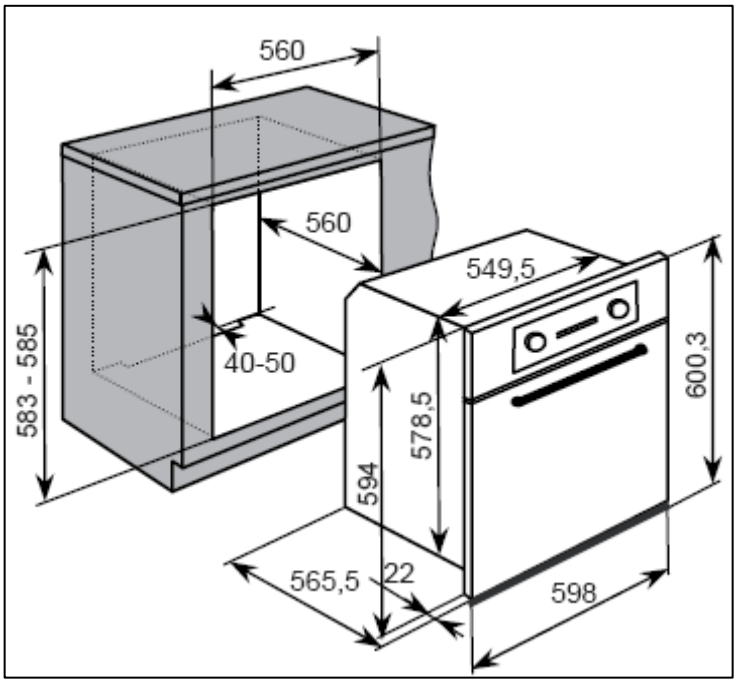
- BPS2 Pizza stone

**Electrical details**

| | |
|---|---|
| ***Rated Voltage:*** | 220 - 240 V~ 50/60 Hz |
| ***Supply Connection:*** | 13 A (double pole switched fused outlet with 3mm contact gap) |
| ***Max Rated Inputs:*** | 1.55 – 1.80 kW |

***Mains Supply Lead:*** 3 x 1.5mm²

**BO624SS**




**Product Dimensions**

Height: 600.3 mm
Width: 598 mm
Depth: 565.5 mm

**Aperture Dimensions**

Height: 583 mm – 585 mm
Width: 560 mm
Depth: 560 mm

**Product specifications**

- 5 function multifunction oven
- ***Energy efficiency class: A***
- ***Oven capacity(net): 61 litres***
- ***Oven capacity (gross): 68 litres***
- Minute minder
- Cooling fan
- Thermostatically controlled grill
- Double-glazed removable door
- Removable inner door glass

**Standard accessories**

- Enamelled baking tray with handle
- Safety shelf
- Trivet

**Optional extra**

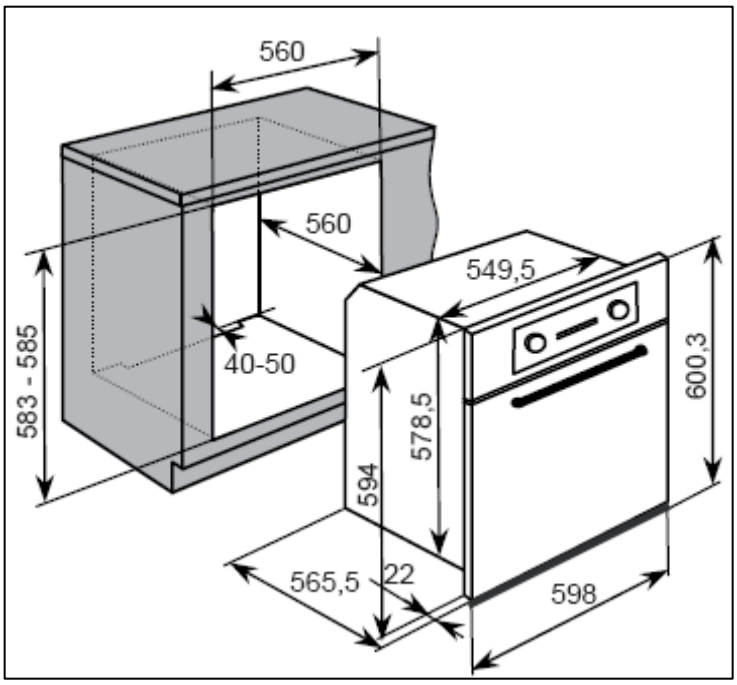
- BPS2 Pizza stone

**Electrical details**

***Rated Voltage:*** 220 - 240 V~ 50/60 Hz
***Supply Connection:*** 13 A (double pole switched fused outlet with 3mm contact gap)

***Max Rated Inputs:*** 1.95 – 2.30 kW
***Mains Supply Lead:*** 3 x 1.5mm²

**BO632SS**




**Product Dimensions**

Height: 600.3 mm
Width: 598 mm
Depth: 565.5 mm

**Aperture Dimensions**

Height: 583 mm – 585 mm
Width: 560 mm
Depth: 560 mm

**Product specifications**

- 7 function multifunction oven
- ***Energy efficiency class: A***
- ***Oven capacity (net): 61 litres***
- ***Oven capacity (gross): 68 litres***
- Minute minder
- Cooling fan
- Thermostatically controlled grill
- Double-glazed removable door
- Removable inner door glass

**Standard accessories**

- Enamelled baking tray
- Safety shelf

**Optional extra**

- BPS2 Pizza stone

**Electrical details**

***Rated Voltage:*** 220 - 240 V~ 50/60 Hz

| | |
|---|---|
| ***Supply Connection:*** | 13 A (double pole switched fused outlet with 3mm contact gap) |
| ***Max Rated Inputs:*** | 2.15 – 2.55 kW |
| ***Mains Supply Lead:*** | 3 x 1.5mm² |

**Cooling fan**

- A tangential cooling fan is fitted inside of these appliances, to make the internal temperature of the oven stable and the external surface temperature lower.

- After you have finished cooking and switched off the oven, the cooling fan will continue to run for a period of time afterwards. The length of time will depend on how long the oven has been switched on for and at how high a temperature.

For future reference please record the following information which can be found on the rating plate and the date of purchase which can be found on your sales invoice. The rating plate for your oven can be located by opening the oven door and looking on the right hand side of the oven chassis.

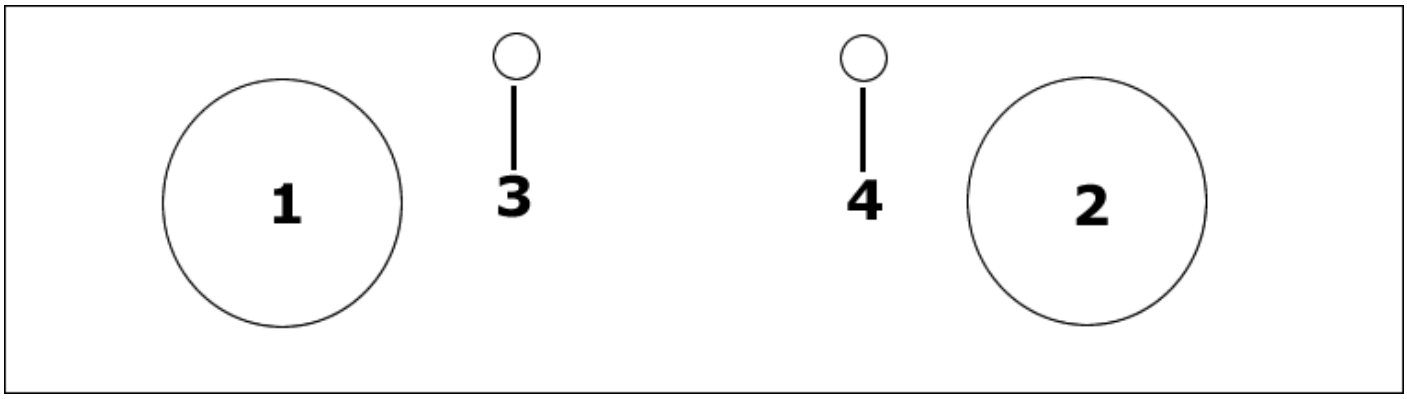
***Model Number*** …….

***Serial Number*** …….

***Date of Purchase*** …….

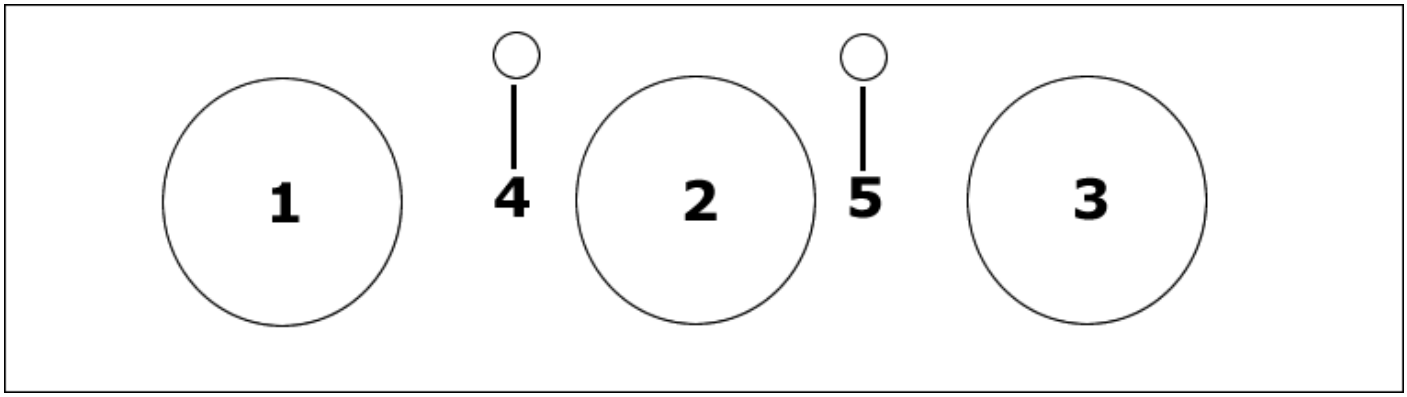
## Control Panel

**BO600BL/SS/W**




1) Oven function selector knob
2) Thermostat control knob
3) Power indicator light
4) Oven operating light

**BO608SS, BO612BL/SS/W/BO624SS/BO632SS**




1) Minute minder control knob
2) Oven function selector knob
3) Thermostat control knob
4) Power indicator light
5) Oven operating light

**Before first use**

- To remove any residue from the oven that may have been left from the manufacturing process, you should select the fan oven function (or conventional oven for the ***BO600BL/SS/W***) and set the thermostat to its maximum temperature setting.

- It is perfectly normal for a smell to be produced during this process.

- You should make sure that any windows in the room are left open during this process.

- It is advisable for you not to remain in the room whilst the burning off process is taking place.

- You should leave the oven on maximum setting for 30 – 40 minutes.

- After the oven cavity has cooled, it should then be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.

- Outer parts of the oven should be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.

- We would recommend that an appropriate stainless steel cleaner and polish is regularly used on the stainless steel surfaces of this appliance.

**Selecting an oven function**

The oven function selector knob should be used to select the particular mode of cooking that you require. The appliance will utilise different elements within the oven cavity, depending on the oven function that you select. When a function is selected, the power indicator light will come on.

**Oven functions**

***OVEN LIGHT (BO600BL/SS/W, BO608SS, BO612BL/SS/W):*** Separate light control which allows the light to be switched on, even when the oven is not in use.

***CONVENTIONAL OVEN (BO600BL/SS/W, BO624SS, BO632SS):*** This method of cooking provides traditional cooking, with heat from the top and lower elements. This function is suitable for roasting and baking on one shelf only.

***FAN OVEN (BO608SS, BO612BL/SS/W, BO632SS):*** This method of cooking uses the circular element while the heat is distributed by the fan. This results in a faster and more economical cooking process. The fan oven allows food to be cooked simultaneously on different shelves, preventing the transmission of smells and tastes from one dish onto another.

***GRILL MODE (BO600BL/SS/W, BO608SS/ BO612BL/SS/W, BO632SS):*** This method of cooking utilises the inner sections of the top element, which directs heat downwards onto the food. This function is suitable for grilling portions of bacon, toast and meat etc.

***FULL GRILL (BO632SS):*** This method of cooking utilises the inner and outer parts of the top element, which directs heat downwards onto the food. This function is suitable for grilling medium or large portions of sausages, bacon, steaks, fish etc.

***DEFROST MODE (BO608SS, BO612BL/SS/W, BO632SS):*** The fan runs without heat to reduce the defrosting time of frozen foods. The time required to defrost the food will depend on the room temperature, the quantity and type of food. Always check food packaging for the defrosting instructions.

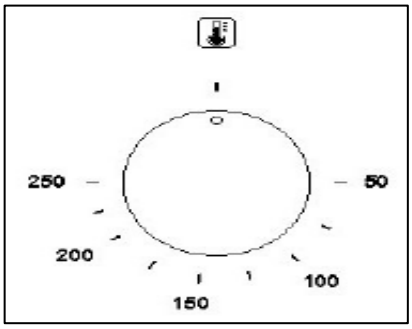
***LOWER ELEMENT ONLY (BO600SS, BO624SS):*** This method of cooking uses the lower element to direct heat upward to the food. This function is suitable for slow-cooking recipes or for warming up meals.

***CONVECTION OVEN AND FAN (BO624SS):*** This method of cooking provides traditional cooking with heat from the top and the lower element, it also utilises the circulation fan. This ensures a fast and even distribution of the heat. Suitable for light and delicate baking, such as pastries.

***FAN AND GRILL (BO624SS, BO632SS):*** This method of cooking utilises the top element in conjunction with the fan, which helps to provide a quick circulation of heat. This function is suitable where quick browning is required and "sealing" the juices in, such as steaks, hamburgers, some vegetables etc.

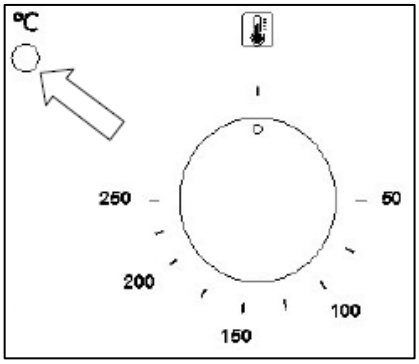
***FAN AND LOWER ELEMENT (BO624SS, BO632SS):*** This method of cooking utilises the bottom element in conjunction with the fan, which helps to circulate the heat. This function is suitable for sterilizing and preserving jars.

**Thermostat control knob**




The oven thermostat control knob sets the required temperature of the oven. It is possible to regulate the temperature within a range of 50 - 250°C.

**Oven operating light**




This light will come on to indicate that the oven's heating elements are in operation. The light will turn off when the temperature set on the thermostat control knob has been reached. It will cycle on and off throughout the cooking time.

***You should not place food inside the cavity, until the correct cooking temperature has been reached.***

## Cooking guidelines

- Please refer to the information given on food packaging for guidance on cooking temperatures and times. Once familiar with the performance of your appliance, temperatures and times can be varied to suit personal preference.

- When using the fan oven function you should follow the information given on the food packaging for this particular mode of cooking.

- You should pre-heat the oven and not place food inside of it until the oven operating light has gone off. You can choose not to pre-heat when using the fan oven mode; however you should extend the cooking time given on the food packaging by at least ten minutes.

- ***IMPORTANT:*** *You should ALWAYS pre-heat the oven if you are baking.*

- If there is no guidance given on the food packaging specifically for cooking in fan oven mode, you can generally reduce the cooking time and temperature by 10% from the information given for conventional oven cooking.

- Make sure that frozen foods are thoroughly thawed before cooking, unless the instructions on the food packaging advise that you can "cook from frozen".

- Before cooking, check that any accessories that are not required are removed from the oven.

- Place cooking trays in the centre of the oven and leave gaps between the trays to allow air to circulate.

- Try to open the door as little as possible to view the dishes.

- The oven light will remain on during cooking.

**Warnings**

- Keep the oven door closed when using ***any*** of the cooking functions, ***including*** all grill functions.

- Do not use aluminium foil to cover the enamelled baking tray or heat items wrapped in aluminium foil under the grill. The high reflectivity of the foil could potentially damage the grill element.

- You should also never line the base of your oven with aluminium foil.

- During cooking, never place pans or cookware directly onto the bottom of your oven. They should always be placed on the shelves provided.

- The grill heating element and other internal components of the oven become extremely hot during operation, avoid touching them inadvertently when handling the food which you are grilling.

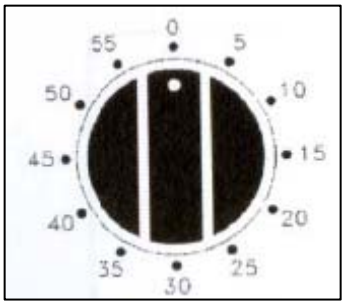
- ***Important:*** *Be careful when opening the door, to avoid contact with hot parts of the oven and steam.*

- ***Warning:*** *Accessible parts may become hot during use. Young children should be kept well away from the oven when it is in use.*

- The enamelled baking tray handle should only be used to reposition the tray and ***NOT*** for removing it from the oven cavity. When removing the enamelled baking tray, you should ***ALWAYS*** use an oven glove.

- The enamelled baking tray handle should not be left in position when the appliance is switched on.

**Using the minute minder (all models except BO600SS)**




The minute minder can be used independently of an oven cooking function for a time period of up to 60 minutes.

- To set the timer, turn the knob fully clockwise until it stops and then turn it back anticlockwise to the required time.

- The time period that has been set will expire when the control knob reaches zero, a brief audible signal will sound.

- ***IMPORTANT:*** *If the oven is in use when the minute minder is active, it will continue to heat when the time period has expired.*

## Cleaning and maintenance

***Cleaning operations must only be carried out when the oven is cool.***

***The appliance should be disconnected from your mains supply before commencing any cleaning process.***

- The oven should be thoroughly cleaned before it is operated for the first time and after each use. This will avoid residual food stuffs becoming baked on the oven cavity. After residues have been baked on several times, they are far more difficult to remove.

- ***Never*** *clean the oven surfaces by steam cleaning.*

- The oven cavity should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.

- Any stains that may appear on the bottom of the oven will have originated from food splashes or spilt food, these splashes occur during the cooking process. These could possibly be a result of the food being cooked at an excessively high temperature or being placed in cookware that is too small.

- You should make sure that the cooking temperature that is selected is appropriate for the food that you are cooking. You should also ensure that the food is placed in an adequately sized dish and use the enamelled baking tray where appropriate.

- Outer parts of the oven should only be cleaned with warm soapy water, using either a sponge or soft cloth. No abrasive cleaners should be used.

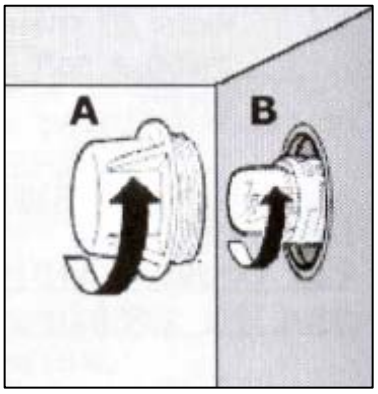
- We would recommend that an appropriate stainless steel cleaner and polish is regularly used on the stainless steel surfaces of this appliance.

- If you use any form of oven cleaner on your appliance, then you must check with the manufacturer of the cleaner that it is suitable for use on your appliance.

- ***Any damage that is caused to the appliance by a cleaning product will not be fixed by Baumatic free of charge, even if the appliance is within the guarantee period.***

**Replacing the oven bulb**

***IMPORTANT: The oven must be disconnected from your mains supply before you attempt to either remove or replace the oven bulb.***



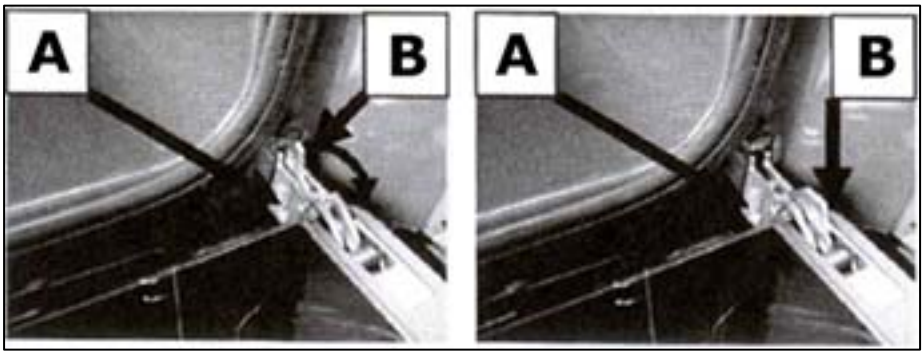

- Remove all oven shelves and the enamelled baking tray.

- Remove the light cover by turning it anti-clockwise.

- Unscrew the bulb clockwise and remove it from its holder.

- Replace the bulb with a 25 W/300°C, screw type pigmy.
- ***Do not*** *use any other type of bulb.*
- Place the lamp cover back into position.

**Removing the oven door for cleaning**




To facilitate the cleaning of the inside of the oven and the outer frame of the oven, the door can be removed as follows:-

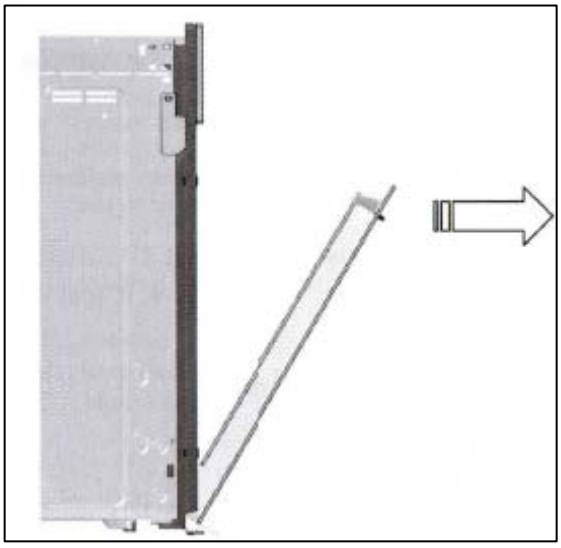
- The hinges ***(A)*** have two movable bolts on them ***(B)***.
- If you raise both of the movable bolts ***(B)***, then the hinges ***(A)*** are released from the oven housing.
- You should grip the sides of the door at the centre and then incline it slightly towards the oven cavity and then pull it gently away from the oven cavity.
- ***IMPORTANT:*** *You should make sure that the door is supported at all times and that you place the door on some padded material whilst cleaning it.*
- The oven door and door glass should only be cleaned using a damp cloth and a small amount of detergent. The cloth ***MUST NOT*** have come into contact with any form of cleaning product or chemical previously.
- To refit the door you should slide the hinges back into their slots and open the door fully.
- ***IMPORTANT:*** *The movable bolts* ***(B)*** *must be closed back into their original positions before closing the door.*

- ***Take care not to dislodge the hinge locking system when removing the door, as the hinge mechanism has a strong spring.***

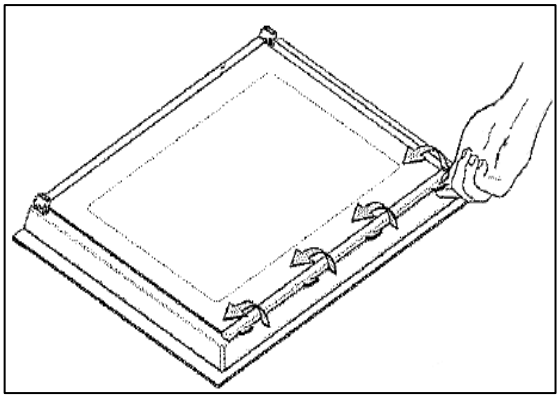
- ***Do not immerse the door in water at any time.***

**Removing the inner door glass for cleaning**

- To facilitate cleaning, the door glass can be lifted out.

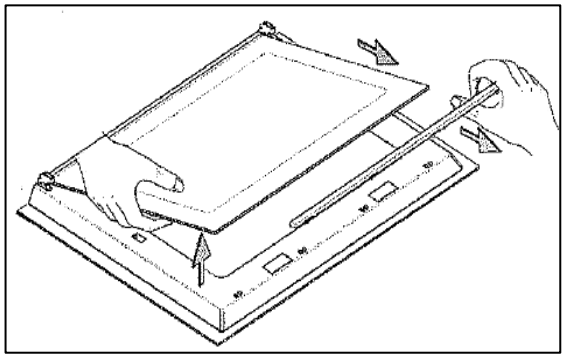


- Open the door of the oven to a 45° angle.



- There is a plastic sealing section at the top of the oven door, which has 4 small slots in it.

- Place a coin horizontally into one of the small slots and rotate the coin clockwise. You will feel part of the plastic sealing section disengage from the door.



- Repeat this process for the other three slots and you will be able to lift the plastic sealing section away from the top of the door.

- This will allow you to access the inner door glass. Carefully lift the door glass slightly at the top of the oven door and then slide the door glass towards you, removing it from the oven door.

- ***IMPORTANT: Be careful to note which way around the oven door glass sits inside the oven door. YOU MUST put the door glass back into the oven door the same way around.***

- ***IMPORTANT: Care must be taken when cleaning between the door glasses, and inside the inner frame as some of the edges maybe sharp due to the manufacturing process.***

- Do not use any abrasive cleaner that could cause damage.

- Remember that if the surface of the glass panel becomes scratched, this could lead to a dangerous failure.

- When refitting, slide the inner door glass back into the oven door. ***IMPORTANT:*** *Ensure that the glass sits properly in the recess at the base of the oven door and that it is the same way around as it was originally.*

- Refit the plastic sealing section to the top of the oven door, pushing it downwards to clip it back into position.

## INSTALLATION

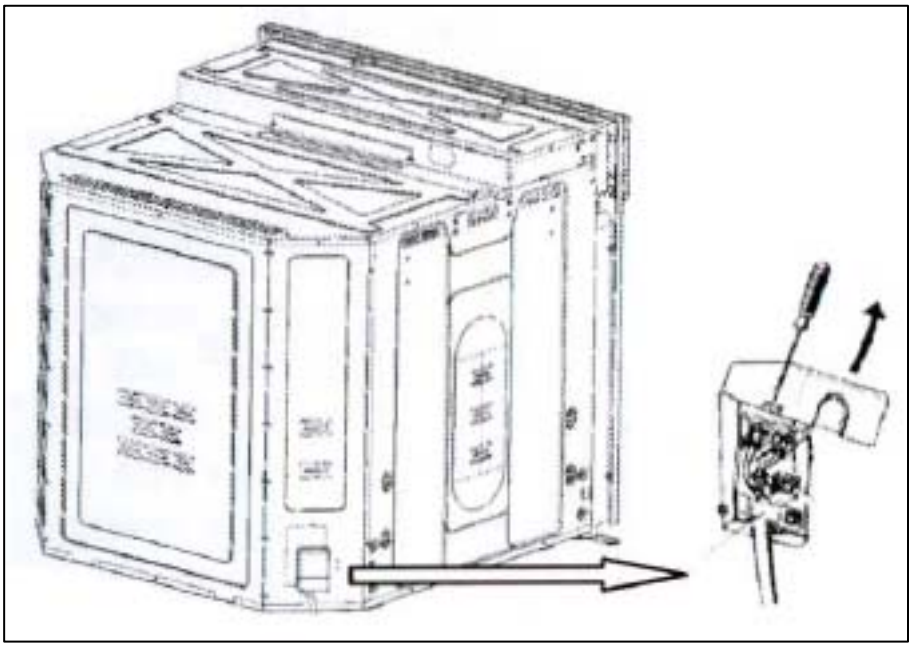
***The installation must be carried out by a suitably qualified person, in accordance with the current version of the following.***

- ***UK Regulations and Safety Standards*** or their European Norm Replacements.
- ***Building Regulations*** (issued by the Department of the Environment).
- ***Building Standards*** (issued by the Scottish Development Department).
- ***IEE Wiring Regulations.***
- ***Electricity At Work Regulations.***

Before connecting the appliance, make sure that the supply voltage marked on the rating plate corresponds with your mains supply voltage.

***WARNING: THIS APPLIANCE MUST BE EARTHED.***

- This appliance should be wired into a 13 A double pole switched fused spur outlet, having 3 mm contact separation and placed in an easily accessible position adjacent to the appliance. The spur outlet must still be accessible even when your oven is located in its housing.



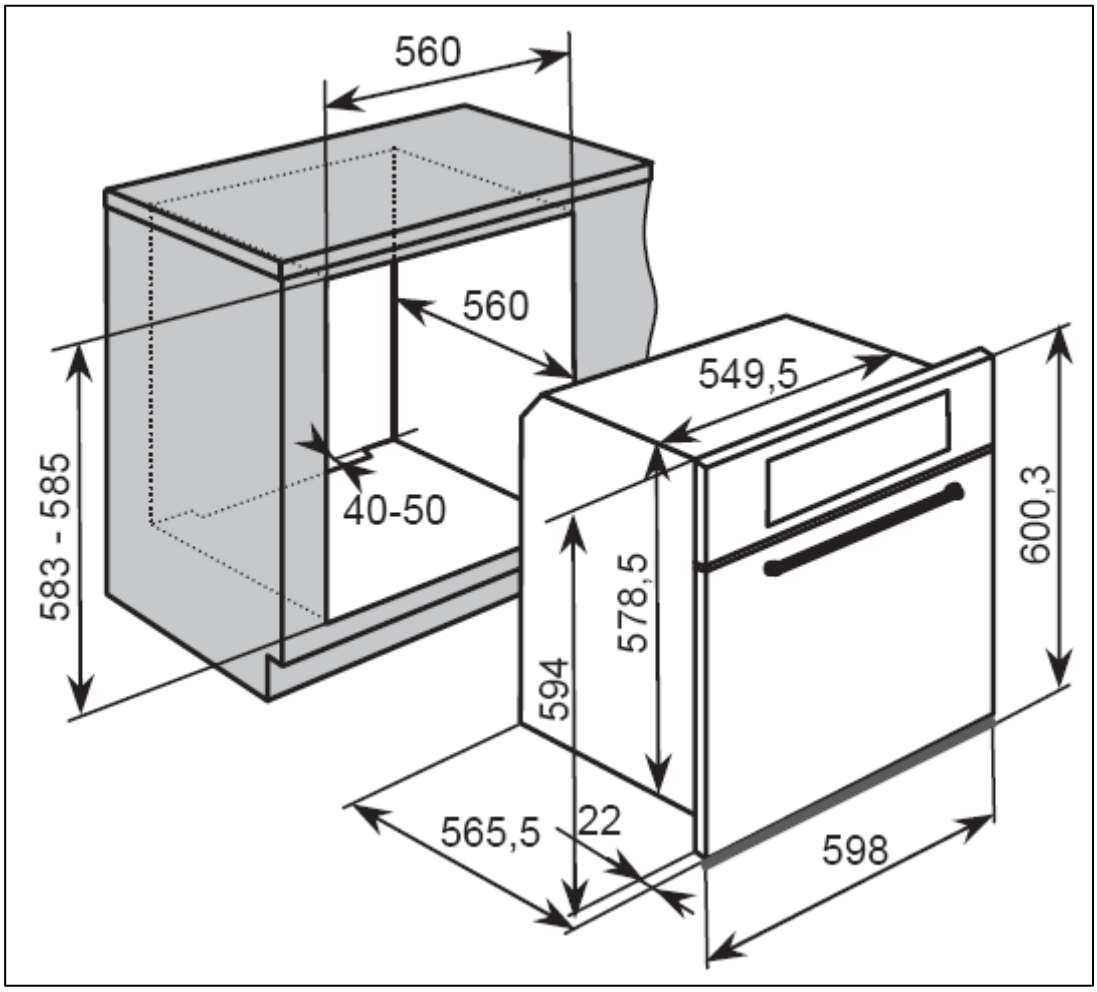
- To connect the oven power cord, loosen and remove the cover on the terminal block, in order to gain access to the contacts inside. Make the connection, securing the cord in place with the cable clamp provided and then immediately close the terminal block cover again.

- If you have to change the oven power cord, the earthing (yellow/green) conductor must always be 10 mm longer than the line conductors.

- Care must be taken to ensure that the temperature of the mains supply cable does not exceed 50°C.

- If the mains supply cable is damaged, then it must be replaced by an appropriate replacement which can be obtained from the Baumatic Spares Department.

**Positioning the appliance**

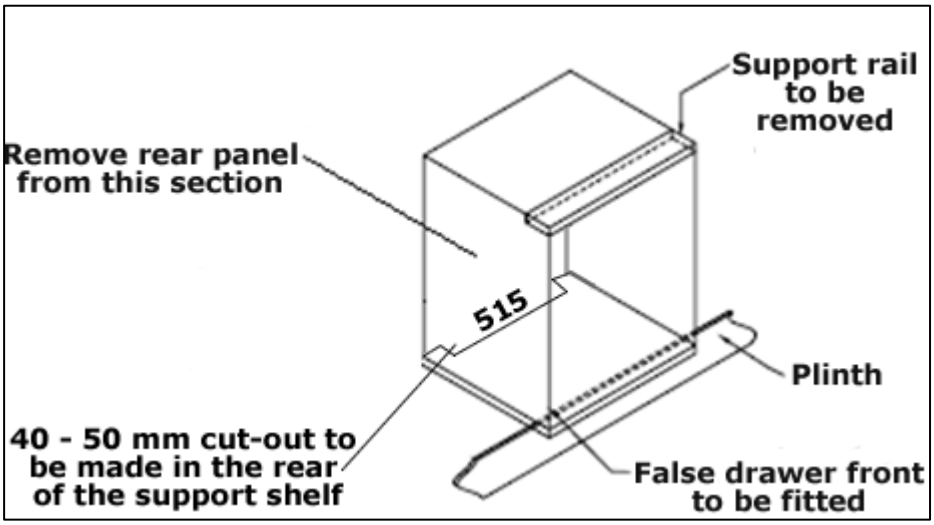



- Ensure that the aperture that you will be fitting the oven into is of the size given in the above diagram.

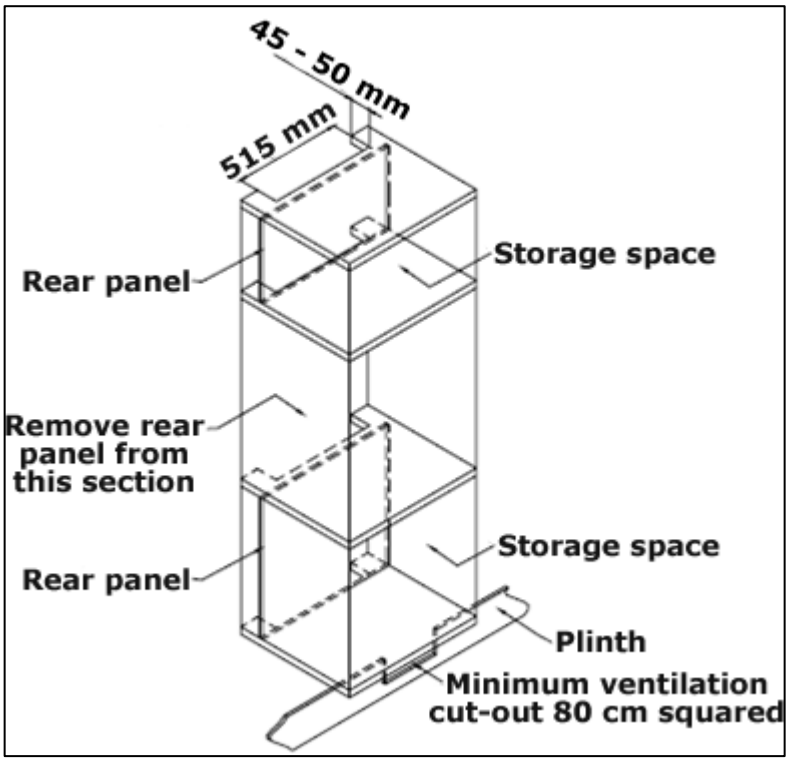
- The oven must be fitted into an oven housing with the ventilation cut-outs shown in the "Ventilation requirements" section on the next page.

- Ensure that the rear panel of the furniture housing unit has been removed.

## Ventilation requirements

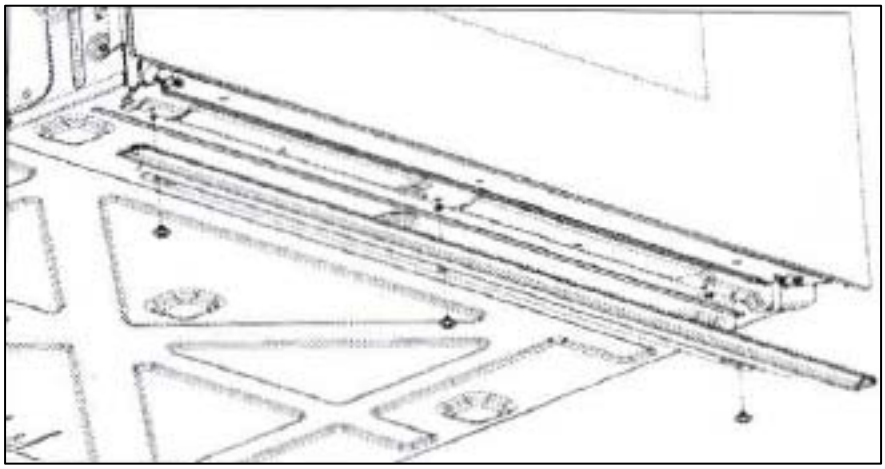

Support rail to be removed
Remove rear panel from this section
515
Plinth
40 - 50 mm cut-out to be made in the rear of the support shelf
False drawer front to be fitted

(Figure shows the ventilation and cut-out requirements for the installation of the appliance into a standard kitchen unit).

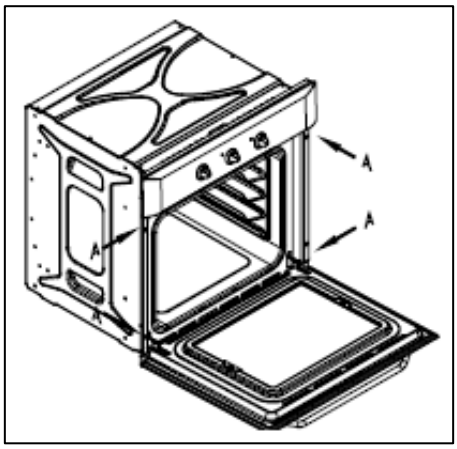



(Figure shows the ventilation and cut-out requirements for the installation of the appliance into a tall housing unit).

## Installing the oven into the housing unit



- ***IMPORTANT:*** *Before installing the appliance into the housing unit, YOU MUST attach the "drip catcher" to the lower front edge of the oven using the 3 screws supplied. The above line drawing shows how you attach the "drip catcher".*




- Ensure that the oven has been securely fixed into the housing unit. The fixing of the oven into the housing is made by using four screws and caps, which are supplied with the oven.

- Open the door of the oven and then screw through the four holes on the edge of the oven cabinet into the housing unit.

## My appliance isn't working correctly

- ***The oven isn't coming on.***

* Check that you have selected a cooking function and a cooking temperature.

- ***There appears to be no power to the oven and grill.***

* Check that the appliance has been connected to the electrical mains supply correctly.

* Check that the mains fuses are in working order.

- ***The grill function works but the main oven does not.***

* Check that you have selected the correct cooking function.

- ***The grill and top oven element is not working, or cuts out for long periods of time during use.***

* Allow the oven to cool for approximately 2 hours. Once cool, check whether the appliance is again working properly.

- ***My food is not cooking properly.***

* Ensure that you are selecting the correct temperature and the correct cooking function for the food that you are cooking. It may be appropriate to adjust your cooking temperature by plus or minus 10°C, to achieve the best cooking results.

- ***My food is not cooking evenly.***

* Check that the oven has been installed correctly and is level.

* Check that the correct temperatures and shelf positions are being used.

- ***The oven light is not working.***

* Refer to page 19 and follow the "Replacing the oven bulb" section.

- ***I am getting condensation in my oven.***

* Steam and condensation is a natural by product of cooking any food with high water content, such as frozen food, chicken etc.

* You may get condensation in the oven cavity and forming between the oven door glasses. This is not necessarily a sign that the oven is not working correctly.

* Do not leave food in the oven to cool after it has been cooked and the oven has been switched off.

* Use a covered container, where practical, when cooking to reduce the amount of condensation that forms.

***IMPORTANT: If your appliance appears not to be operating correctly, then you should disconnect it from your mains supply and then contact Baumatic Customer Care on telephone number (0118) 933 6911.***

***DO NOT ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.***

Please note that if an engineer is asked to attend whilst the product is under guarantee and finds that the problem is not the result of an appliance fault, then you may be liable for the cost of the call out charge.

***The appliance must be accessible for the engineer to perform any necessary repair. If your appliance is installed in such a way that an engineer is concerned that damage will be caused to the appliance or your kitchen, then he will not complete a repair.***

***This includes situations where appliances have been tiled in, sealed in with sealant, have wooden obstructions placed in front of the appliance, like plinths. Or any installation other than the one specified by Baumatic Ltd. has been completed.***

Please refer to the conditions of guarantee that appear on the warranty card that you receive with the appliance.

***IMPORTANT: Baumatic Ltd. operates a policy of continuous improvement and reserves the right to adjust and modify its products without prior notification.***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